



Kő-Papír-Olló
2015



NATURAL WINE

VINTAGE: 2017

GRAPE VARIETY: *OLASZRIZLING*

COUNTRY: *HUNGARY*

REGION: *SOMLÓ*

FARMING: *BIODYNAMIC*

CASES PRODUCED: 216

Spiciness, charm and lusciousness in the bottle.' Pale yellow color. Intense nose with flowery aromas a touch of wood. On the palate white flesh fruits, mainly grapefruit and litchi with some mineral notes. Nice, vivid acidity. An elegant, complex wine with long, refreshing finish of mineral and fruity character.

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SELECTIONS



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